

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 3/9/2015 **Business ID:** 97319FE
Business: DARI DINE

101 W KUMP
 BONNER SPRINGS, KS 66012

Inspection: 22000022
Store ID:
Phone: 9134413737
Inspector: KDA22
Reason: 24 Verification
Results: Follow-up

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes: |
|----------|----------|----------|------|--------|-------|---------|--------|
| 03/09/15 | 09:05 AM | 12:15 PM | 3:10 | 0:30 | 3:40 | 0 | |
| Total: | | | 3:10 | 0:30 | 3:40 | 0 | |

FOOD ESTABLISHMENT PROFILE

Updated Risk Category RAC# 06 High Risk Updated Size Range _____
 Insp. Notification Print Lic. Insp. _____
 Priority(P) Violations 4 Priority foundation(Pf) Violations 3
 Certified Manager on Staff p Address Verified p Actual Sq. Ft. 800
 Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.
 Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.
 Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

This item has Notes. See Footnote 1 at end of questionnaire.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

| | | | | | |
|---|----|----|----|----|----|
| Y | N | O | A | C | R |
| p | .. | .. | .. | .. | .. |

Employee Health

2. Management awareness; policy present.

| | | | | | |
|---|----|----|----|----|----|
| Y | N | O | A | C | R |
| p | .. | .. | .. | .. | .. |

3. Proper use of reporting, restriction and exclusion.

| | | | | | |
|---|----|----|----|----|----|
| p | .. | .. | .. | .. | .. |
|---|----|----|----|----|----|

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Good Hygienic Practices | | Y | N | O | A | C | R |
|---|---|----|----|----|----|----|----|
| | 4. Proper eating, tasting, drinking, or tobacco use | p | .. | .. | .. | .. | .. |
| | 5. No discharge from eyes, nose and mouth. | p | .. | .. | .. | .. | .. |
| Preventing Contamination by Hands | | Y | N | O | A | C | R |
| | 6. Hands clean and properly washed. | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> | 2-301.14(G) <i>P - Wash Hands (Raw to RTE) FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES and when switching between working with raw FOOD and working with READY-TO-EAT FOOD [During food preparation, employee (with gloves on) cracked raw shelled eggs, removed gloves, then put on a new glove and handled ready to eat toast. Corrected on site - Educated employee on proper handwashing procedures.]</i> | | | | | | |
| | 7. No bare hand contact with RTE foods or approved alternate method properly followed. | p | .. | .. | .. | .. | .. |
| | 8. Adequate handwashing facilities supplied and accessible. | p | .. | .. | .. | .. | .. |
| Approved Source | | Y | N | O | A | C | R |
| | 9. Food obtained from approved source. | p | .. | .. | .. | .. | .. |
| | 10. Food received at proper temperature. | .. | .. | p | .. | .. | .. |
| | 11. Food in good condition, safe and unadulterated. | p | .. | .. | .. | .. | .. |
| | 12. Required records available: shellstock tags, parasite destruction. | .. | .. | .. | p | .. | .. |
| Protection from Contamination | | Y | N | O | A | C | R |
| | 13. Food separated and protected. | p | .. | .. | .. | .. | .. |
| | 14. Food-contact surfaces: cleaned and sanitized. | .. | p | .. | .. | p | .. |
| <i>Fail Notes</i> | 4-601.11(A) <i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [In back storage area, slicer had build up of food debris on blade and blade guard. Employee stated that slicer was used over a week ago, and that slicer is old enough that it cannot be disassembled for cleaning. Corrected on site, employee cleaned/sanitized (in place) blade and blade guard.]</i> | | | | | | |
| | 15. Proper disposition of returned, previously served, reconditioned and unsafe food. | .. | .. | p | .. | .. | .. |
| Potentially Hazardous Food Time/Temperature | | Y | N | O | A | C | R |
| | 16. Proper cooking time and temperatures. | p | .. | .. | .. | .. | .. |
| | <i>This item has Notes. See Footnote 2 at end of questionnaire.</i> | | | | | | |
| | 17. Proper reheating procedures for hot holding. | .. | .. | p | .. | .. | .. |
| | 18. Proper cooling time and temperatures. | .. | .. | p | .. | .. | .. |
| | 19. Proper hot holding temperatures. | p | .. | .. | .. | .. | .. |
| | <i>This item has Notes. See Footnote 3 at end of questionnaire.</i> | | | | | | |
| | 20. Proper cold holding temperatures. | p | .. | .. | .. | .. | .. |
| | <i>This item has Notes. See Footnote 4 at end of questionnaire.</i> | | | | | | |
| | 21. Proper date marking and disposition. | .. | p | .. | .. | p | .. |
| | <i>This item has Notes. See Footnote 5 at end of questionnaire.</i> | | | | | | |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature

Y N O A C R

Fail Notes 3-501.18(A)(2) *P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [In small refrigerator in food prep area, there was an opened container of cottage cheese without a date. Employee stated that it was opened on 03/07. At waitress station, there were two gallons of milk (opened) without a date. Waitress stated that both milk containers were opened 03/07. Corrected on site - cottage cheese and milk containers were dated appropriately.]*

22. Time as a public health control: procedures and record.

.. .. . p

Consumer Advisory

Y N O A C R

23. Consumer advisory provided for raw or undercooked foods.

.. .. . p

Highly Susceptible Populations

Y N O A C R

24. Pasteurized foods used; prohibited foods not offered.

.. .. . p

Chemical

Y N O A C R

25. Food additives: approved and properly used.

p

26. Toxic substances properly identified, stored and used.

.. p p ..

Fail Notes 7-102.11 *Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material. [Underneath hand washing sink, there was an unmarked spray bottle of purple liquid. Employee stated that it was degreaser. Corrected on site - spray bottle was marked with chemical name.]*

7-201.11(A) *P - Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [On cart, next to food prep table, a bucket of sanitizer solution was setting next to a container of coffee grounds and coffee filters (opened and not in plastic sleeve). Corrected on site - employee moved the sanitizer bucket to an appropriate location.]*

7-201.11(B) *P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [On cart, next to food prep table, the sanitizing bucket was setting above a container of coffee filters. Corrected on site - employee moved sanitizer bucket to an appropriate location.]*

Conformance with Approved Procedures

Y N O A C R

27. Compliance with variance, specialized process and HACCP plan.

.. .. . p

GOOD RETAIL PRACTICES

Safe Food and Water

Y N O A C R

28. Pasteurized eggs used where required.

.. .. . p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

| Safe Food and Water | | Y | N | O | A | C | R |
|--|---|----|----|----|----|----|----|
| 29. Water and ice from approved source. | | p | .. | .. | .. | .. | .. |
| 30. Variance obtained for specialized processing methods. | | .. | .. | .. | p | .. | .. |
| Food Temperature Control | | Y | N | O | A | C | R |
| 31. Proper cooling methods used; adequate equipment for temperature control. | | .. | .. | p | .. | .. | .. |
| 32. Plant food properly cooked for hot holding. | | .. | .. | p | .. | .. | .. |
| 33. Approved thawing methods used. | | .. | .. | p | .. | .. | .. |
| 34. Thermometers provided and accurate. | | p | .. | .. | .. | .. | .. |
| Food Identification | | Y | N | O | A | C | R |
| 35. Food properly labeled; original container. | | p | .. | .. | .. | .. | .. |
| Prevention of Food Contamination | | Y | N | O | A | C | R |
| 36. Insects, rodents and animals not present. | | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 6 at end of questionnaire.</i> | | | | | | | |
| 37. Contamination prevented during food preparation, storage and display. | | p | .. | .. | .. | .. | .. |
| 38. Personal cleanliness. | | p | .. | .. | .. | .. | .. |
| 39. Wiping cloths: properly used and stored. | | .. | p | .. | .. | .. | .. |
| Fail Notes | 3-304.14(B)(1) Wiping cloths (Storage) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be held between uses in a chemical sanitizer solution at an appropriate concentration. [Sanitizer bucket solution (next to food prep table) tested under 50 ppm (chlorine). Employee stated that it was prepared approximately 3 hours prior to inspection. Corrected on site - employee prepared a new sanitizer mixture, tested 100 ppm.] | | | | | | |
| 40. Washing fruits and vegetables. | | .. | .. | p | .. | .. | .. |
| Proper Use of Utensils | | Y | N | O | A | C | R |
| 41. In-use utensils: properly stored. | | p | .. | .. | .. | .. | .. |
| 42. Utensils, equipment and linens: properly stored, dried and handled. | | p | .. | .. | .. | .. | .. |
| 43. Single-use and single-service articles: properly used. | | p | .. | .. | .. | .. | .. |
| 44. Gloves used properly. | | p | .. | .. | .. | .. | .. |
| Utensils, Equipment and Vending | | Y | N | O | A | C | R |
| 45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items | | p | .. | .. | .. | .. | .. |
| 45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items | | p | .. | .. | .. | .. | .. |
| 46. Warewashing facilities: installed, maintained, and used; test strips. | | p | .. | .. | .. | .. | .. |
| <i>This item has Notes. See Footnote 7 at end of questionnaire.</i> | | | | | | | |
| 47. Non-food contact surfaces clean. | | p | .. | .. | .. | .. | .. |
| Physical Facilities | | Y | N | O | A | C | R |
| 48. Hot and cold water available; adequate pressure. | | p | .. | .. | .. | .. | .. |
| 49. Plumbing installed; proper backflow devices. | | .. | p | .. | .. | .. | .. |

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Physical Facilities

Y N O A C R

Fail Notes | 5-205.15(B) *Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair.
[At mop sink, there was no cold water handle, and water was shut off to the faucet, and there were wet mops setting in the mop sink. Employee stated that a contracted cleaning company cleaned the floors, and that the sink was used to fill the mop bucket and empty mop water.]*

50. Sewage and waste water properly disposed. p
51. Toilet facilities: properly constructed, supplied and cleaned. p
52. Garbage and refuse properly disposed; facilities maintained. p
53. Physical facilities installed, maintained and clean. p

Fail Notes | 6-101.11(A) *Except as specified in ¶6-101.11(B), materials for indoor floor, wall, and ceiling surfaces under conditions of normal use shall be: SMOOTH, durable, and EASILY CLEANABLE for areas where FOOD ESTABLISHMENT operations are conducted; Closely woven and EASILY CLEANABLE carpet for carpeted areas; and, Nonabsorbent for areas subject to moisture such as FOOD preparation areas, walk-in refrigerators, WAREWASHING areas, toilet rooms, mobile FOOD ESTABLISHMENT SERVICING AREAS, and areas subject to flushing or spray cleaning methods.
[Ceiling area above vent hood had raw plywood attached to the ceiling.]*

6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.
[In food prep area, return air vents (ceiling) had a build up of dust on the covers.]*

54. Adequate ventilation and lighting; designated areas used. .. p

Fail Notes | 6-202.11(A) *Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.
[Lights above food prep area had shield and end caps, however, the shield was not attached to the end cap on one bulb.]*

Administrative/Other

Y N O A C R

55. Other violations p

EDUCATIONAL MATERIALS

The following educational materials were provided ..

Material Distributed | Education Title #25 Handwashing

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Accompanied by KDA63

Footnote 2

Notes:

Cooking temperature - raw shelled egg omelet 158F

Footnote 3

Notes:

Hot Holding: Peppered gravy 158F, sausage patty 135F

Footnote 4

Notes:

Cold Holding:

Food prep reach in cooler - pancake batter 41F
Cooler with ice - diced hame 41F, shredded cheese 40F
Small refrigerator - cottage cheese 38F
Large refrigerator - sliced ham 39F, hashbrowns 41F
Waitress station reach in cooler - milk 38F

Freezers ok.

Footnote 5

Notes:

3-501.17(B)(1) Pf - In large refrigerator, a container of sliced turkey dated 02/13. Employee stated that the date was the date it was frozen, and that the turkey was placed in the refrigerator on 03/07. Corrected on site - educated on date marking, and turkey was dated appropriately.

Footnote 6

Notes:

Employee stated that Orkin Pest Control serviced the establishment.

Footnote 7

Notes:

Dishwashing machine (chlorine) tested 100 ppm.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 3/9/2015
Business: DARI DINE

Business ID: 97319FE

101 W KUMP
BONNER SPRINGS, KS 66012

Inspection: 22000022

Store ID:

Phone: 9134413737

Inspector: KDA22

Reason: 24 Verification

Time In / Time Out

| Date | In | Out | Insp | Travel | Total | Mileage | Notes; |
|----------|----------|----------|------|--------|-------|---------|--------|
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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 03/19/15

Inspection Report Number 22000022

Inspection Report Date 03/09/15

Establishment Name DARI DINE

Physical Address 101 W KUMP City BONNER SPRINGS

Zip 66012

Additional Notes
and Instructions

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|--|
| |
|--|